

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	GALLEY COFFEE STATION	08	0	No
THE BACKFLOW PREVENTION DEVICE ON THE COFFEE MACHINE'S WATER LINE WAS NOT VENTED.				
<b>CORRECTED: NEW BACKFLOW PREVENTION DEVICE HAS BEEN INSTALLED.</b>				
2	FOOD SERVICE GENERAL	20	2	No
THE FOOD CONTACT SURFACES OF OLDER EQUIPMENT SUCH AS REFRIGERATORS HAD EXPOSED WIRES, COOLING COILS AND OTHER DIFFICULT TO CLEAN AREAS.				
<b>PENDING: WILL BE UPGRADED IN DRY DOCK 2004</b>				
3	FOOD SERVICE GENERAL	21	1	No
THE NON-FOOD CONTACT SURFACES OF THE OLDER EQUIPMENT HAD DIFFICULT TO CLEAN FEATURES SUCH AS GAPS AND CREVICES.				
<b>PENDING: WILL BE UPGRADED IN DRY DOCK 2004</b>				
4	FOOD SERVICE GENERAL	33	1	No
THE DECKS, BULKHEADS AND DECKHEADS HAD GAPS AND OPEN SEAMS, EXPOSED WIRING AND PIPING MAKING THE AREAS DIFFICULT TO CLEAN.				
<b>PENDING: WILL BE UPGRADED IN DRY DOCK 2004</b>				
5	FOOD SERVICE GENERAL	26	3	Yes
PREVIOUSLY CLEANED FRYER COILS WERE SOILED WITH CARBONIZED GREASE RESIDUE.				
<b>CORRECTED: COILS CLEANED</b>				
6	FOOD SERVICE GENERAL	33	1	No
THE VENTILATION HOODS HAD GREASE DEPOSITS INSIDE THE HOOD RIM AND WERE NOT BEING CLEANED EFFECTIVELY.				
<b>CORRECTED: VENTILATION HOOD CLEANED</b>				
7	DISHWASH CLEAN AREA	26	3	Yes
FOUR PREVIOUSLY CLEANED AND STORED AS CLEAN SHEET PANS WERE SOILED WITH DRIED FOOD DEBRIS.				
<b>CORRECTED: SHEET PANS CLEANED</b>				
8	DISHWASH	22	0	No
THE FINAL RINSE TEMPERATURE GAUGE WAS MORE THAN 20 DEGREES OUT OF CALIBRATION. THE DISH TEMPERATURE WAS 178 ° F AND THE FINAL RINSE TEMPERATURE GAUGE READ 210 ° F.				
<b>PENDING: NEW GAUGE ON ORDER, WILL BE INSTALLED UPON ARRIVAL</b>				
9	BAKERY	20	2	No
THE FLOOR MIXER COLLAR HAD BEEN SEALED TO THE MACHINE MAKING THE CLEANING OF THE COLLAR DIFFICULT.				
<b>CORRECTED: PERMANENT SEAL TAKEN OFF TO ALLOW FOR EASIER ACCESS AND CLEANING.</b>				
10	BAKERY	38	0	No
THE SHERBET MAKER IS NOT WORKING AND THE MACHINE IS TOO BIG FOR THE VESSEL, PER STAFF. THIS EQUIPMENT SHOULD BE REMOVED.				
<b>PENDING: NEW SORBET MACHINE TO BE INSTALLED DURING DRY DOCK 2004</b>				
11	GALLEY COLD STORAGE	16	5	Yes
ONE TRAY OF GROUND BEEF PATTIES WERE AT A TEMPERATURE OF 48 ° F WHEN MEASURED WITH A DIAL STEAM THERMOMETER. THE TRAY HAD BEEN PREPARED AROUND 2 AM AND WAS PLACED IN THE BOTTOM SHELF OF THE REFRIGERATION UNIT. PANS WERE PLACED BELOW THE CONDENSER SO THAT CONDENSATION DID NOT FALL INTO THE FOOD STORED BELOW. THIS MAY HAVE IMPEDED THE AIR CIRCULATION ALLOWING A HIGHER TEMPERATURE ON THE BOTTOM SHELF.				
<b>CORRECTED: ALL GALLEY STAFF INSTRUCTED, ROUTINES CHANGED</b>				
12	MEAT PREPARATION AREA	26	3	Yes
THE COUNTER MIXER WAS SOILED IN THE FOOD CONTACT AREAS OF THE SPLASH ZONE AND INSIDE THE COLLAR LIP.				
<b>CORRECTED: COUNTER MIXER CLEANED</b>				

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
13	MEAT PREPARATION AREA	19	0	No	THE FLY ZAPPER, ELECTROCUTION DEVICE WAS LOCATED ABOVE THE MEAT SAW. <b>CORRECTED: THE FLY ZAPPER HAS BEEN RELOCATED</b>
14	MEAT PREPARATION AREA	26	3	Yes	THE MEAT GRINDER ATTACHMENT WAS STORED AS CLEAN AND HAD DRIED MEAT DEBRIS INSIDE THE GRINDER AND ON THE DISKS. <b>CORRECTED: MEAT GRINDER ATTACHMENT CLEANED</b>
15	SOLID WASTE CONTAINERS	32	1	No	NUMEROUS UN-TIED BAGS OF REFUSE (GLASS/PAPER/FOOD WASTE/WET/ETC.) WET CARDBOARD BOXES, BROKEN WINE BOTTLES WERE STORED WITHOUT CONTAINERS ON THE BACK DECK WHERE PROVISIONS WERE BEING LOADED. BOXES OF FOOD/CHEMICALS WERE BEING SET NEXT TO AND ON TOP OF THE GARBAGE DURING PROVISION LOADING. <b>CORRECTED: ALL GALLEY STAFF INSTRUCTED, ROUTINES CHANGED</b>
16	DAIRY REFRIGERATION UNIT	15	0	Yes	CASES OF NON GRADE A MILK FROM ST. THOMAS DAIRY WAS OBSERVED IN THE DAIRY COOLER. THE CHEF WAS INFORMED THAT THESE DAIRY PRODUCTS WERE NOT GRADE A AND SHOULD BE RETURNED TO THE VENDOR. <b>CORRECTED: CHANGED VENDOR</b>
17	CREW MESS	19	0	No	THE SALAD BAR SNEEZE SHIELD DID NOT EXTEND FAR ENOUGH ON THE END TO PROTECT THE FOOD STORED BELOW. <b>CORRECTED: SNEEZE SHIELD INSTALLED AT THE END OF THE SALAD BAR</b>
18	PANTRY 3	26	3	Yes	ONE DIRTY GLASS WAS FOUND. <b>CORRECTED: DIRTY GLASS CLEANED</b>
19		08	0	No	CALIBRATION RESULTS WERE NOT DOCUMENTED ON THE HALOGENATION CHARTS FOR THE POTABLE WATER BUNKERING AND PRODUCTION CHARTS. <b>CORRECTED: RESPONSIBLE CREW INSTRUCTED, ROUTINES CHANGED</b>
20	POTABLE WATER	08	0	No	SOME OF THE SHOWER BACKFLOW PREVENTION DEVICES WERE NOT VENTED. <b>CORRECTED: BACKFLOW PREVENTION DEVICES REPLACED</b>
21	INTEGRATED PEST MANAGEMENT	40	0	No	NIGHT TIME INSPECTIONS WERE NOT BEING DOCUMENTED IN THE ACTIVE SURVEILLANCE LOG. <b>CORRECTED: IPM PLAN AND ACTIVE SURVEILLANCE LOG MODIFIED</b>
22	POTABLE WATER	08	0	No	THE VESSEL HAS TWO RP BACKFLOW PREVENTION DEVICES BUT THEY WERE NOT INSTALLED ON THE INTERNATIONAL SHORE CONNECTIONS. THE DEVICE HAD BEEN TESTED BUT NOT WHILE IT WAS INSTALLED IN THE LINE. <b>CORRECTED: RP BACKFLOW PREVENTION DEVICES ARE INSTALLED PERMANENTLY TO THE INTERNATIONAL SHORE CONNECTIONS AND WILL BE PERMANENTLY TO THE LINE DURING DRY DOCK 2004.</b>
23	POTABLE WATER TANKS	07	0	Yes	THE VESSEL HAS APPLIED FOR A VARIANCE TO USE SKIN TANKS. THEY HAVE INSTALLED CONDUCTIVITY METERS IN EACH TANK. <b>PENDING: REQUEST FOR VARIANCE TO USE SKIN TANKS SENT TO CDC AUGUST 4<sup>TH</sup>. 2003, AWAITING APPROVAL FROM CDC</b>
24	VENTILATION	41	0	No	THE VENTILATION CONDENSATE COLLECTION PANS ARE NOT VISIBLE WITHOUT DISASSEMBLING THE MACHINE. <b>PENDING: WILL BE UPGRADED IN DRY DOCK 2004</b>

25    **POTABLE WATER PRODUCTION**

08            0            No

THE REVERSE OSMOSIS SALINE DISCHARGE LINE WHICH IS DISCHARGED BELOW WATER LEVEL USES A CHECK VALVE FOR BACKFLOW PROTECTION. VSP DOES NOT ALLOW CHECK VALVES FOR THEY CAN NOT BE TESTED EASILY.

**PENDING.**

26    **COMMENT**

\*            0            No

THE VESSEL WAS VERY CLEAN ANDS WELL ORGANIZED WITH A FEW EXCEPTIONS. THE POTABLE WATER AND POOL/SPA RECORDS WERE EXCELLENT. DUE TO THE AGE OF THE VESSEL AND HARD TO CLEAN AREAS, THE STAFF SHOULD BE COMMENDED FOR THE JOB THEY DO.

27    **CORRECTIVE ACTION STATEMENT**

\*            0            No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SEADREAM 1 - CAS - [11/23/2003].